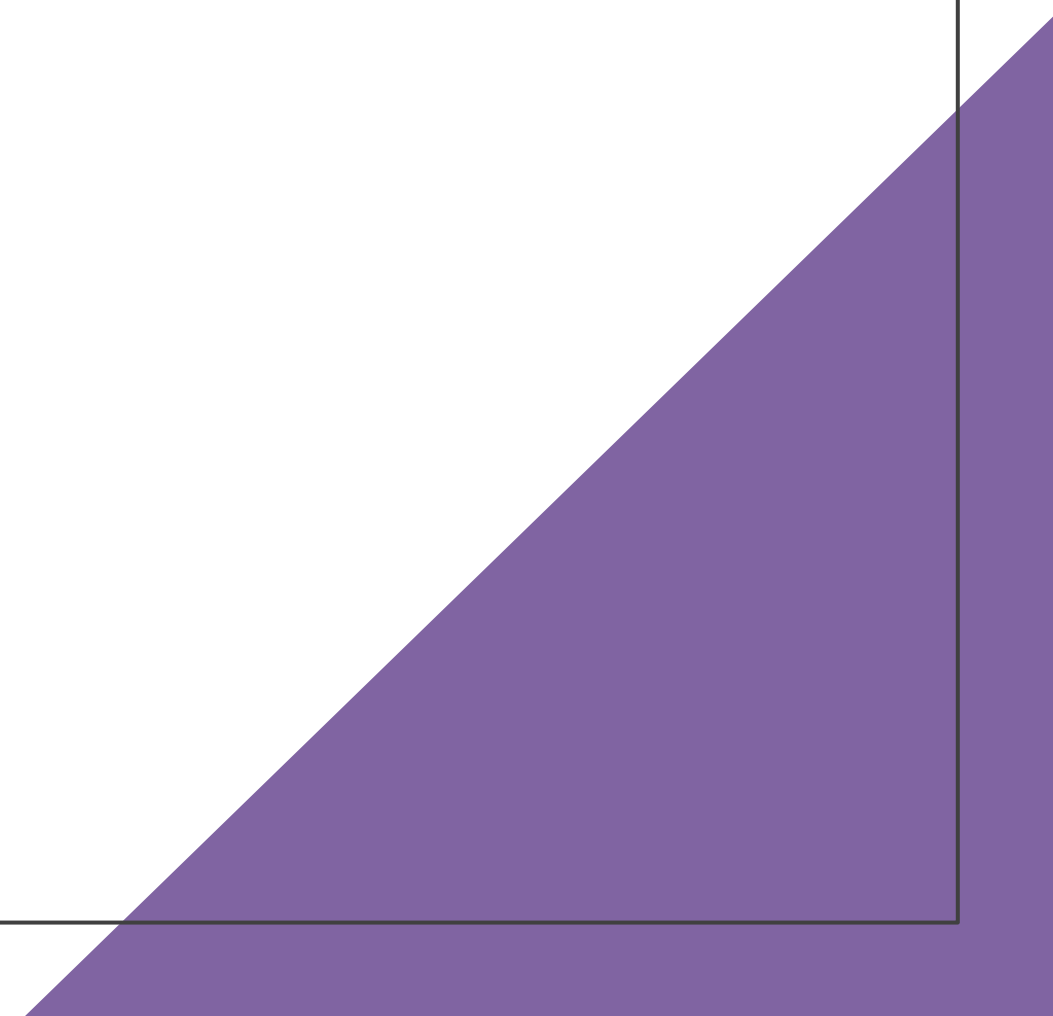




MARRIOTT
LONDON HEATHROW

Sustainability



GREEN KEY

Use Green Key as a guidance- this is one of the many-but is the most well known- Marriott UK has chosen this accreditation.



Staff involvement



Environmental management



Guest information



Water



Energy



Washing & Cleaning



Food & Beverage



Waste



Administration



Indoor Environment



Green Areas



Green Activities

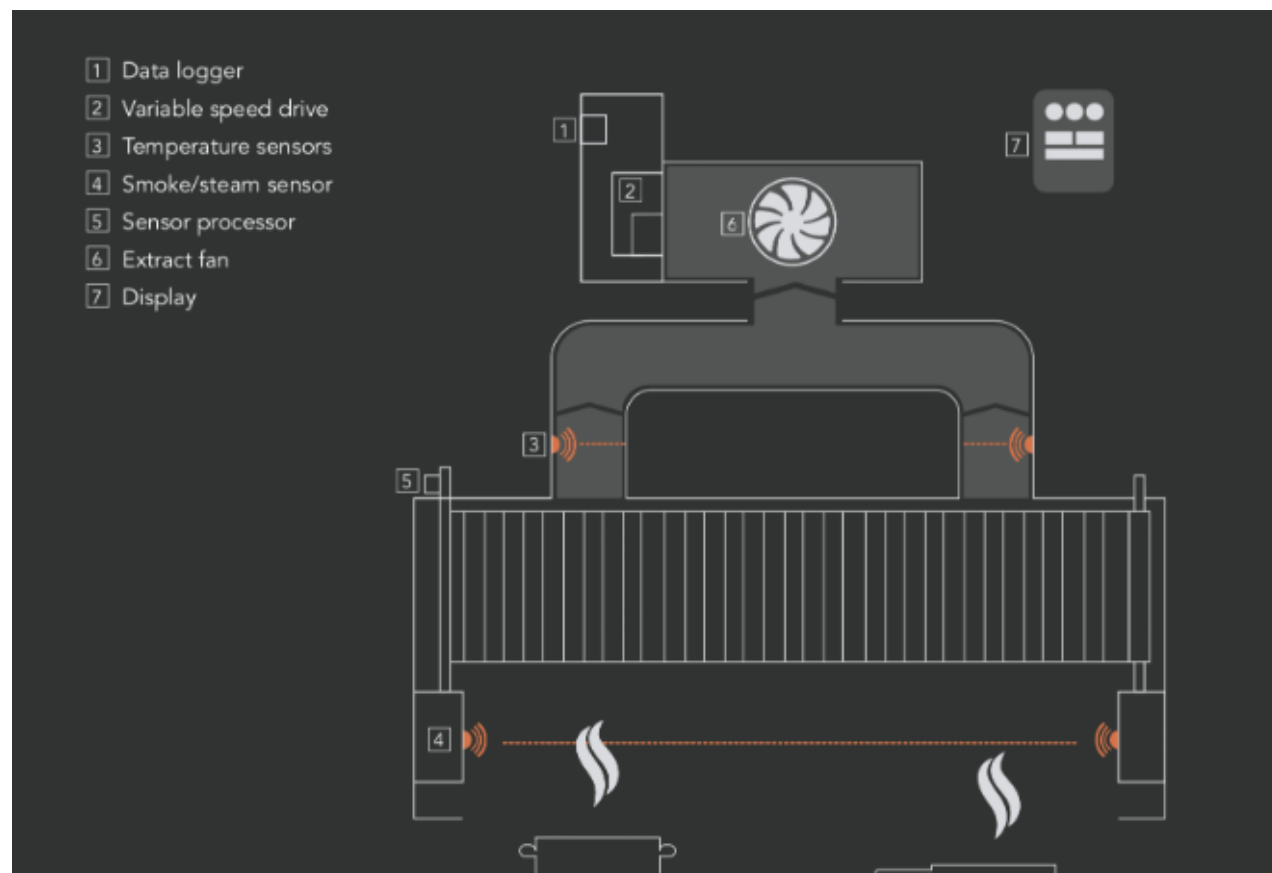
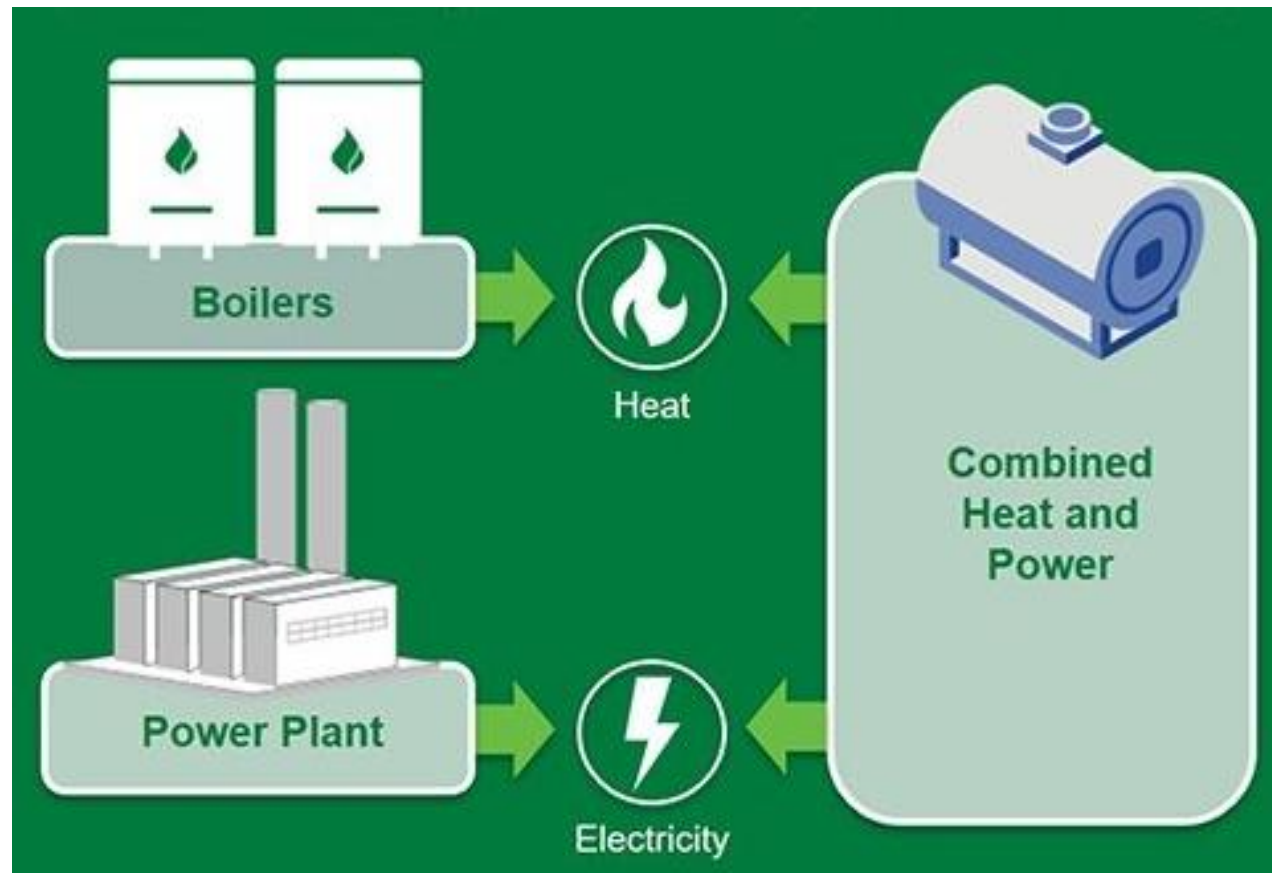


Corporate Social Responsibility



Green Key



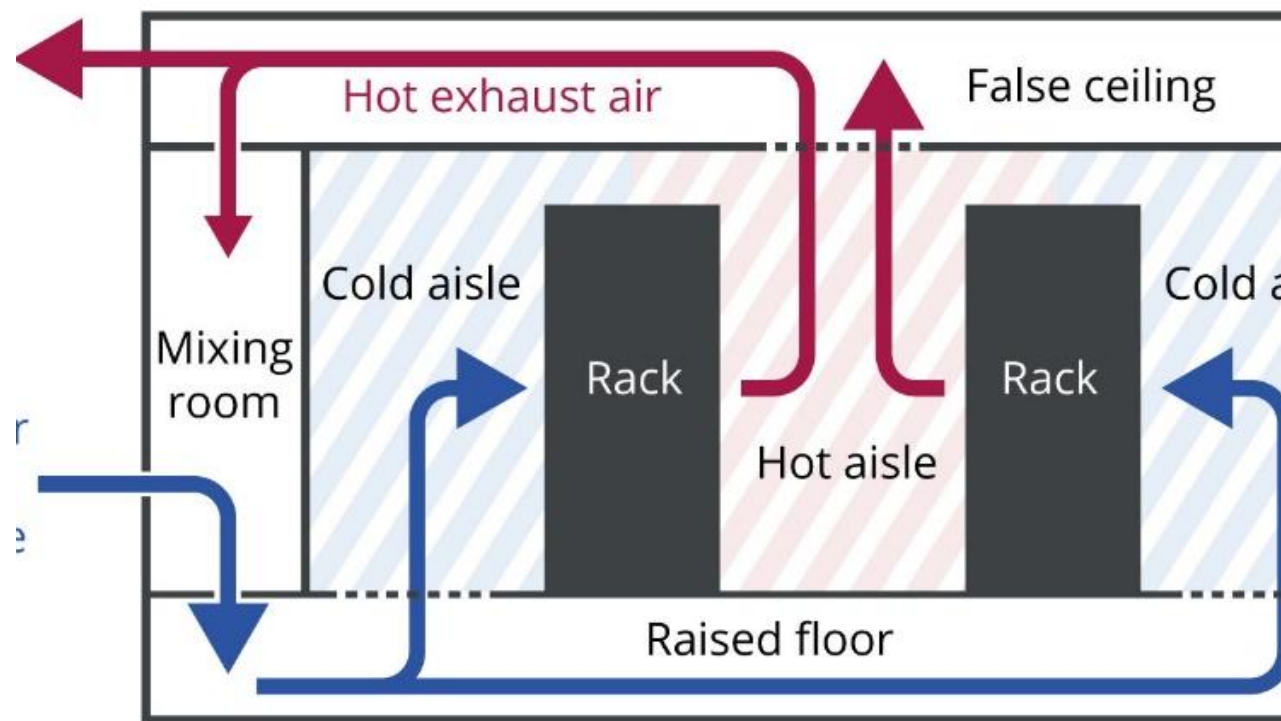


Cut Carbon Emissions

- CHP – Combined Heat & Power
- It allows us to save 30%-40% in electricity cost and produce heat for hot water
- Voltage Optimization – 240 V to 230 V. When electricity passes through the Voltage Optimizer, the supply voltage will be reduced to required amount.
- Cheetah – Demand Control Kitchen Ventilation System for commercial kitchens, can reduce energy costs by up to 80%.



- Pumps – controlling the speed of the pump to ultimately reduce energy
- Free Cooling – when temperature is below 14 °C outside, fresh air is gathered from outside to redistribute inside the building for cooling.
- UV Film – reduces the amount of heat and light entering the building by rejecting up to 86% of total solar energy radiation. Up to 30% energy savings.
- TRIAD – the top three half-hourly peaks of national energy demand across the grid, we switch off any unnecessary appliances during
 - Nov-Feb
 - TRIAD peaks to reduce our overall energy cost.
 - Airhandling- 11.30-13.30 and 14.00-16.00 bedrooms/lobby
 - And large equipments-ovens-washing machines



Lights Off Round

Lights Off Round		
Areas	Complete?	Comments
Boardroom	yes	
Touchdown	yes	
Finance Office	yes	
Ron's Office	yes	
Nikolay's Office	yes	
HR Office	yes	
Sales Office	yes	
Plant Room	yes	
Housekeeping Office	yes	
Laundry Area	yes	Sensor
Kitchen Office	yes	
Carluccio's Main	yes	
Carluccio's Deli	yes	
F&B Offices (Carluccio's back corridor)	yes	
C&B Office	yes	Sensor
C&B Back Toilets	yes	
Earhart	yes	
Lindbergh 1	yes	
Lindbergh 2	yes	
Lindbergh 3	yes	
Bleriot 1	yes	
Bleriot 2	yes	
Bleriot 3	yes	
Bleriot 4	yes	
Cody	yes	
Orville 1	yes	

Electricity Consumption vs. Budget

Total Consumption



Selected Period

2,628,688kWh

vs Budg

2,800,000kWh

Gas Consumption vs. Budget

Total Consumption



Selected Period

6,814,866kWh

vs Budg

10,300,000kWh

What Gets Measured, Gets Done

- Daily meter readings
- We installed 23 meters in order to monitor properly our electrical load (EPT)
- Analyze timings to monitor when we use more energy
- Share in daily brief daily how we are doing energy usage vs. budget
- BMS – program in advance all meeting rooms air conditioning /daily changes according to how busy Conference & Banqueting is.
- Night Owl – Night Team ensures lights are switched off if rooms are not in use



Our Green House

- The Green House has been fully stocked with herbs and vegetables that can be used in our dishes or dried for future use.

The Windmill & Mushroom House

We are proud to power our iconic LED signage using a hybrid windmill-solar power system connected to a series of batteries and inverters. This innovative setup significantly reduces daily electricity consumption and cuts approximately 12 tons of CO2 emissions annually.

In another creative sustainability effort, our Engineering team transformed a former storage room into a thriving mushroom house.



ENERGY/LIGHTING

- Ban halogen - Led lights nowadays much more efficient -vs newer led light
- Corridor lights – we installed 780 modified LED lightings from 20 W to 2.7 W – ROI 5 months (32K savings a year)
- Motion detector in rooms for the air conditioning units
- Sensors : Outdoor lighting/carpark, low traffic areas like staircases/storerooms
- make plan which light to use-
- solar panels (ROI improved -<5 years)

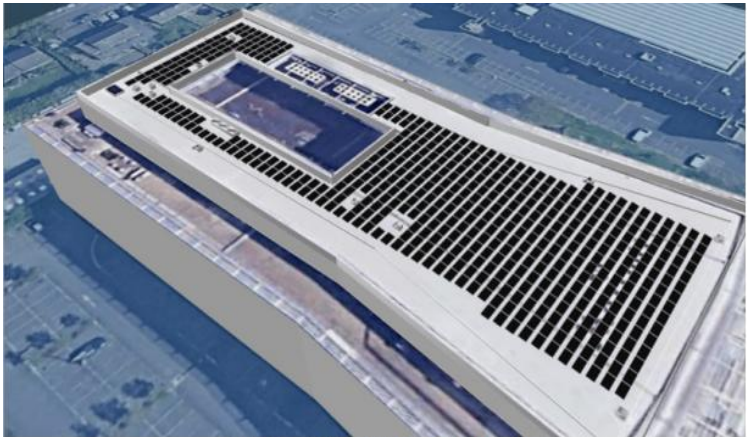
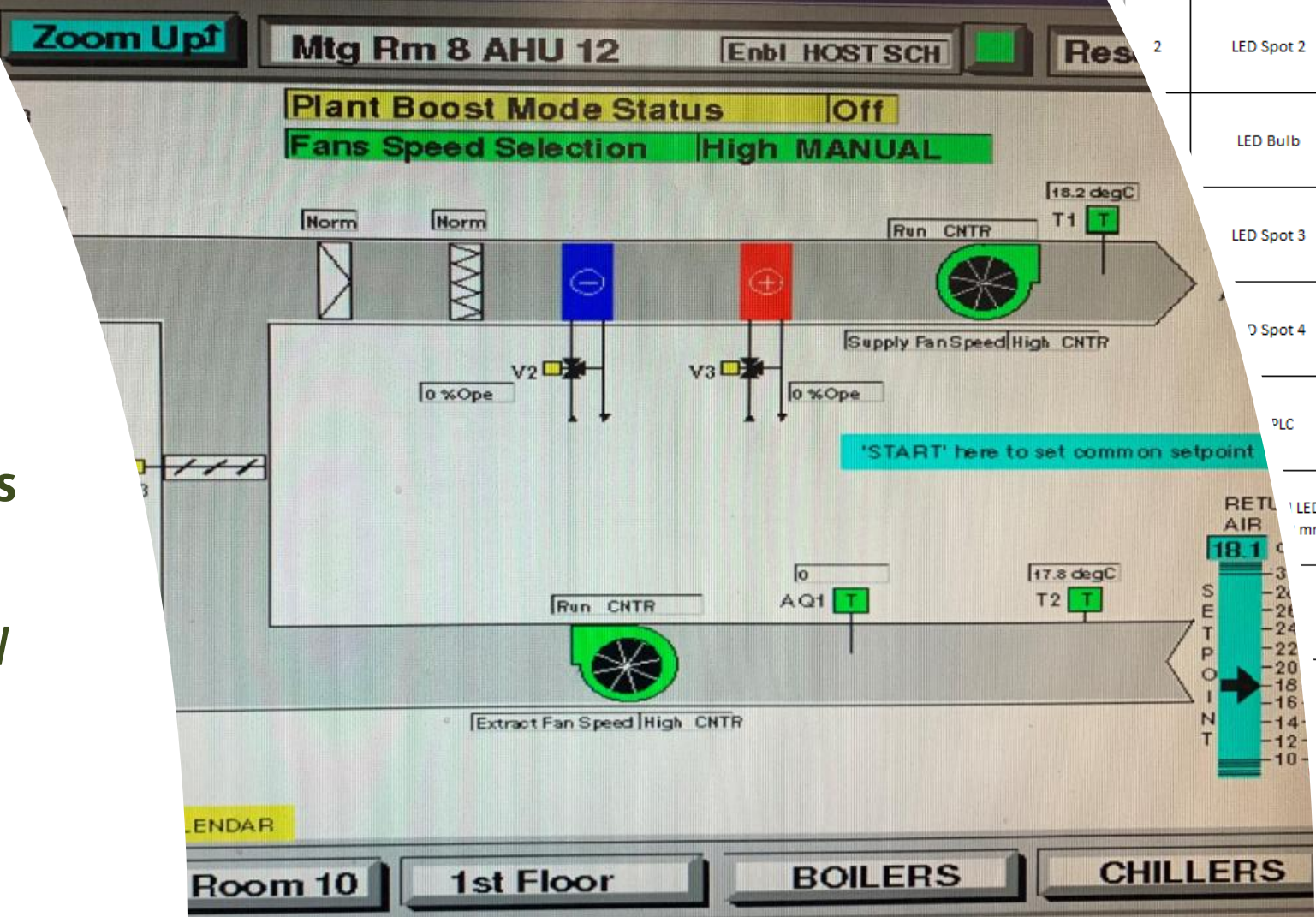


Figure 1 - Image of the proposed 212 kWp system.

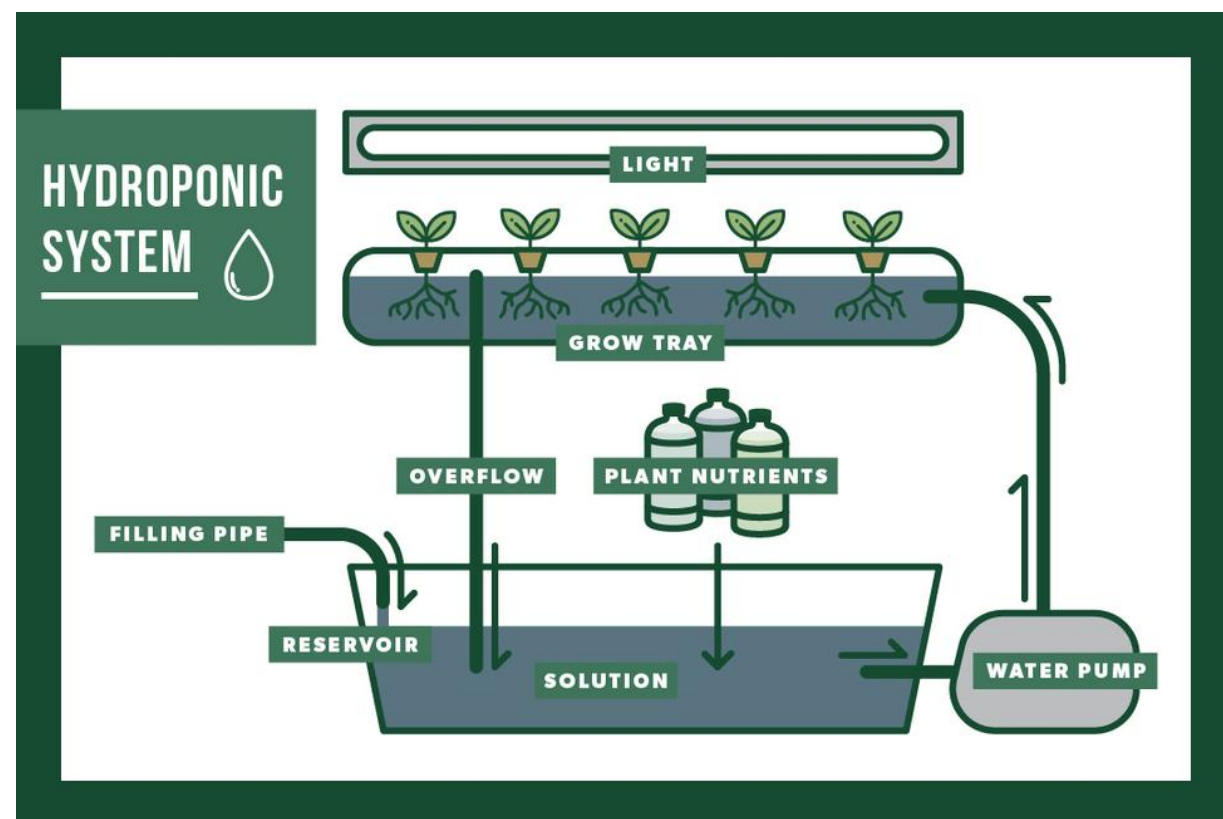


LED Spot 2	Guest Rooms - Entrance	7.5	600	80	
LED Bulb	Guest Room Bed area	8	806	101	
LED Spot 3	Room Level Corridors	2.7	225	83	
LED Spot 4	Meeting, Function area, Most Public Areas	7.5	620	83	
LED PLC	Toilets	9	900	100	
LED mm	Plant room, Storage areas Cantine	14.5	1600	110	
	Office, Fitness Studio	40	3600	90	
LED	Restaurant, Bar	12.6	930	74	
	Atrium Bulbs Display	5	470	94	
	Staircase areas	14	1070	76	





Hydroponic System





Food Waste AI Management System

- In 2024, Marriott UK has partnered with Winnow, an AI-powered food waste management system, to support its commitment to reducing food waste by 50% by 2025. Winnow uses smart scales and computer vision to track food waste in real time.



A la Carte Breakfast in Carluccios

In 2023, Carluccio’s introduced a la carte breakfast options as part of our ongoing commitment to reducing food waste. This change allows us to better tailor portions to individual preferences, helping us minimize excess while continuing to deliver the quality and freshness our guests expect.



BREAKFAST

TO BUILD YOUR INCLUSIVE BREAKFAST, PLEASE CHOOSE ONE COLD AND ONE HOT PLATE.

HOT FOOD

TRADITIONAL (953KCAL) | 12.00
Your choice of fried, poached or scrambled eggs with streaky bacon, sausage, sauteed mushrooms, slow roasted tomatoes, baked beans, hash browns and toasted white or brown bread.

VEGETARIAN V (883KCAL) | 12.00
Your choice of fried, poached or scrambled eggs with vegan sausage, sauteed mushrooms, slow roasted tomatoes, sauteed spinach, roasted pumpkin, baked beans, hash browns, pumpkin seeds and toasted white or brown bread.

VEGAN VG (866KCAL) | 12.00
Toasted wholemeal sourdough with smashed avocado, pumpkin seeds, vegan sausage, roasted pumpkin, sauteed spinach, baked beans and hash browns.

AVOCADO AND POACHED EGGS V (531KCAL) | 9.00
Smashed avocado with pumpkin seeds on toasted wholemeal sourdough.

EGGS BENEDICT | 11.00
Roast ham with poached eggs and hollandaise on English muffin. Gluten free available on request. on request.

ROYALE (562KCAL) | 11.00
Smoked salmon with poached eggs and hollandaise on English muffin. Gluten free available on request.

FLORENTINE V (571KCAL) | 10.00
Spinach with poached eggs and hollandaise on English muffin. Gluten free available on request

CLASSIC EGGS V (221KCAL) | 8.00
Your choice of eggs on toasted ciabatta.

OMELETTE | 8.00
Your choice of Egg White Omelette (201kcal) or Whole Egg Omelette (251kcal) and 3 fillings: Ham (87kcal), Salmon (65kcal), Chicken (72kcal), Cheese (80kcal), Spinach (5kcal), Tomato (6kcal), Peppers (6kcal), Chives (3kcal), Mushrooms (5kcal), Chilli (4kcal).

PORRIDGE V (530KCAL) | 6.00
Served with honey, fresh blueberries, raspberries, pumpkin seeds and jam.

PANCAKES CIOCCOLATA V (611KCAL) | 8.00
Served with honey, fresh blueberries, raspberries, pumpkin seeds and jam.

BELGIAN WAFFLES V (326KCAL) | 8.00
Served with honey, fresh blueberries, raspberries, pumpkin seeds and jam.

COLD FOOD

BREADS AND JAM V (537KCAL) | 5.00
Toasted ciabatta and wholemeal sourdough with jam & butter. Gluten free available on request.

GRANOLA AND YOGHURT V (768KCAL) | 6.00
Ricotta yoghurt and granola with almonds, pecans and sunflower seeds. Topped with honey, jam, fresh blueberries and raspberries.

OVERNIGHT COFFEE CHIA PUDDING VG (375KCAL) | 7.50
Chia seeds soaked overnight in hazelnut and coffee, topped with vegan whipped cream, toasted hazelnuts & cocoa nibs.

CEREALS V | 5.00
Choose from: Corn Flakes (91kcal), Rice Crispies (85kcal), Crunchy Nut (139kcal), Coco Pops (134kcal), Special K (118kcal). Gluten free and dairy free options available on request.

PLAIN CROISSANT V (452KCAL) | 3.00

ALMOND CROISSANT V (415KCAL) | 3.00

CROISSANT VEGANO VG (259KCAL) | 3.00

CHOCOLATE MUFFIN V (323KCAL) | 3.00

BLUEBERRY MUFFIN V (311KCAL) | 3.00

SALTED CARAMEL MUFFIN V (346KCAL) | 3.00

FRESH FRUIT SALAD AND BERRIES VG (209KCAL) | 6.50

FRUIT JUICES

ORANGE (99KCAL) | 3.50

APPLE (88KCAL) | 3.50

CRANBERRY | 3.50

TEA

ENGLISH BREAKFAST (5KCAL) | 3.50

ENGLISH BREAKFAST DECAF (5KCAL) | 3.50

EARL GREY (14KCAL) | 3.50

GREEN TEA (14KCAL) | 3.50

PEPPERMINT (14KCAL) | 3.50

FRUIT TEA | 3.50
choose from: lemon and ginger, cranberry and raspberry, strawberry and raspberry.

DAIRY- FREE SOYA, OAT, COCONUT AND ALMOND MILKS ARE AVAILABLE.

V INDICATES VEGETARIAN OPTION | VG INDICATES VEGAN OPTION

Allergen Advice: We don't list every ingredient on our menu, if you have any allergies or intolerances please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross contamination. All dishes may contain traces of nuts. A discretionary 12.5% service charge will be added to your bill.

Waste is not waste until we waste it

- Coffee grounds are great for your garden. On quieter days, we get together and mix coffee grounds with egg shells and the cardboard from the egg trays and make garden boosters to water your plants with.
- We use the stem from lettuce and celery to re-grow them and they are later planted in the green house.
- We keep the skin from vegetables and dry it to use as vegetable stock.
- If we have a surplus of any of these items, we have partnered with the local council garden where we donate coffee grounds and egg shells for them to use.



Cooking with waste

- We use shredded banana peel and cook it with a delicious barbecue sauce to get the real feel of a pulled pork bun while still getting a great amount of nutrients.
- By cooking passion fruit skin with sugar, you can make a delicious jam for your breakfast.
- After peeling the outside of the watermelon skin and using the rind for cooking with a variety of spices, you will not even feel the difference between this watermelon skin curry and a non vegan curry.



Green Training

The Kitchen Team created a training program that focuses on showing other departments around the hotel the amount of food waste that comes back from buffets or the waste when preparing for service. They also use this time to introduce them to all the products and other methods of re-using this waste instead of just throwing it out.

The Kitchen Team also invites guests to tour the back of house to showcase our amazing green initiatives. This happens every Thursday and we have received amazing feedback from the guests.





David Marriott's visit

- Chef Anna's innovative banana skin burger became such a sensation that it caught the attention of Mr. David Marriott himself. We were honoured to welcome him for a special visit, where he had the opportunity to experience the creativity firsthand – tasting the burger and even trying his hand at making it alongside Chef Anna.

MEAT *Monday* FREE

Meat Free Monday

- In partnership with the Meat Free Monday initiative created by Paul McCartney and his daughters, we have started reducing our meat consumption by removing it completely from the menu in our staff canteen on Mondays.



Waste Management

Thanks to a proper waste segregation, we do not produce landfill waste.



Sustainable Transportation

- We work with We Know London to provide sustainable rides to guests from and to the airport with the new Jaguar I-PACE.



Water Station in Lobby

Our lobby water station offers a simple yet impactful way to enhance guest experience while promoting sustainability. It encourages hydration, reduces reliance on single-use plastic bottles, and adds a welcoming touch to the space – making it both environmentally conscious and guest-friendly.



Sustainability in Meeting Rooms

Meeting Rooms have write-on-walls to reduce the use of flipchart paper and tablecloths are avoided as much as possible. Old appliances are recycled for display.



Meetings and Conference spaces do not offer paper cups for coffee and the filtered water is served in glass reusable bottles.

We also use bean to cup coffee machines to reduce waste, a fresh cup is brewed each time adding quality to guest experience.

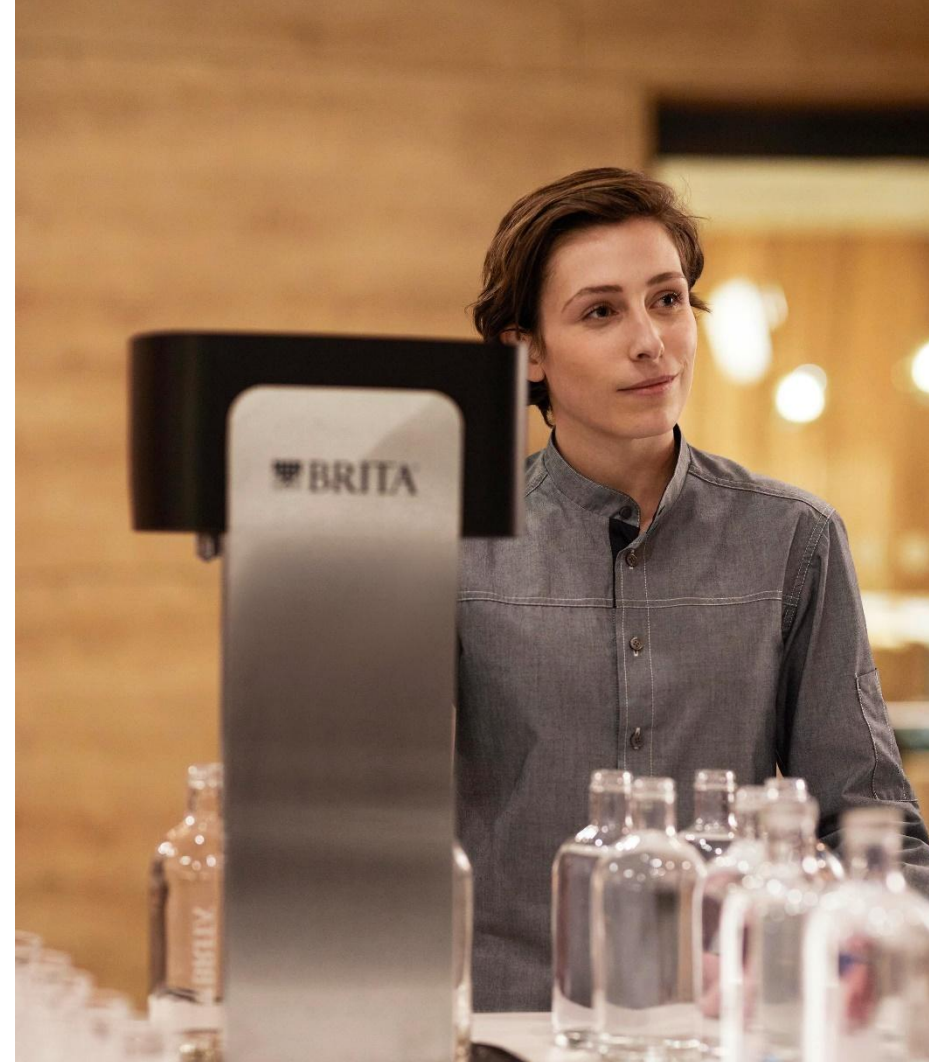
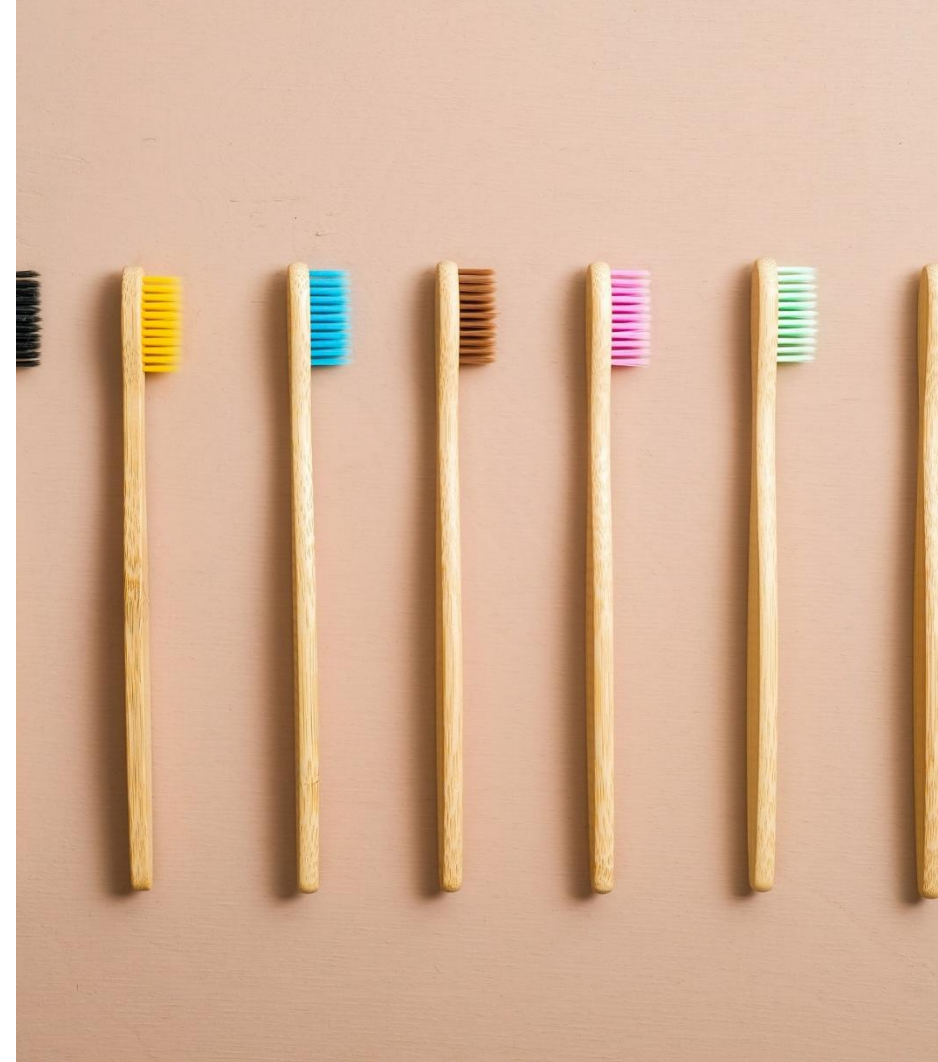




BE CREATIVE IN THE LOUNGE

- Utilize the M-Club Lounge to showcase food waste creativity
- Customer Engagement – recognized as GreenLeaders Platinum on Trip Advisor
- Reduced food cost to the business





REDUCE PLASTIC IN THE HOTEL

- Moved to Bulk Amenities in the bathroom reducing a considerable amount of waste.
- Glass bottles in the room – hotel refilling station.
- Re-usable laundry bags
- Coffee machines in Executive Rooms, no disposable cups only china cups
- Compostable and Biodegradable coffee pods in Executive Rooms
- Wine , Beer and soft drinks on taps in M-Club
- Water station in M-Club
- No plastic bottles in hotel
- No vending machines in canteen- water station – coffeemachine –liquid coffee – china cups



Up to
50% less

Chemicals Released
through Effluent

4,249L
Per Year

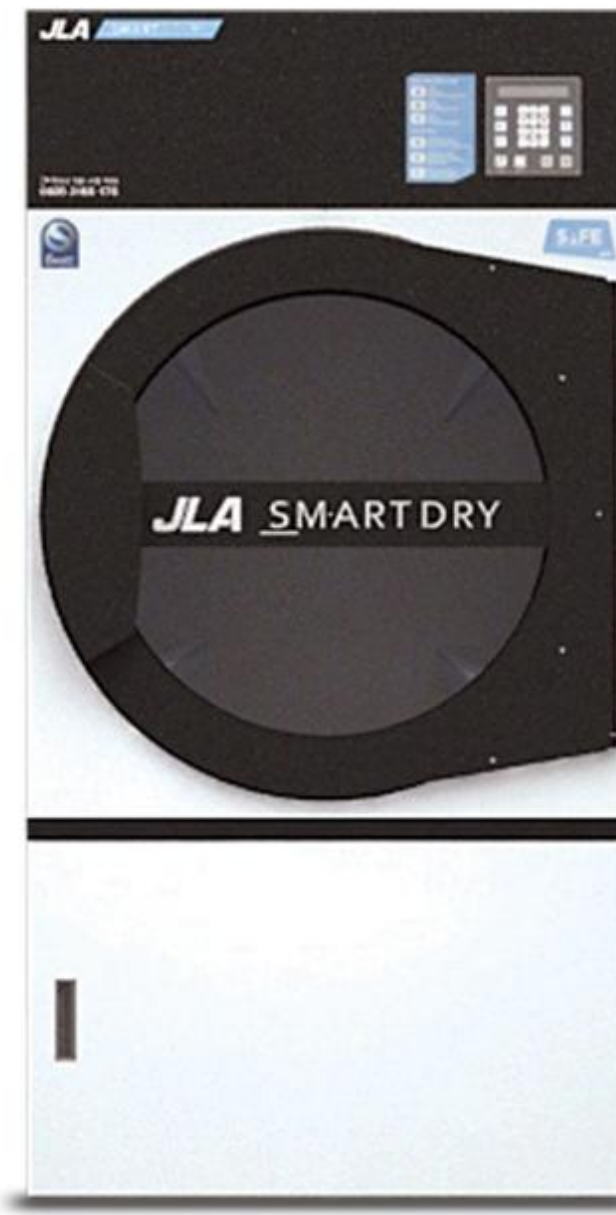
Average Water Saving
PER ROOM at Heathrow

179KwH
Per Year

Average Energy Saving
PER ROOM at Heathrow

Hydrofinity Washing Machine

The Hydrofinity washing machine is delivering a water consumption reduction of 81% at our hotel.



Hydrofinity™



SERVE360
DOING GOOD IN EVERY DIRECTION

Energy performance certificate (EPC)

London Heathrow Marriott
Bath Road
Harlington
HAYES
UB3 5AN

Energy rating

B

Valid until: 11 January 2032

Certificate number: 0138-8773-6560-3097-7890

Energy Performance Certificate - EPC

- Rewarding all our initiatives to reduce energy consumption, our EPC rating went from F to B. A great achievement for a 24 year old building.



Earth Hour

- We participated in Earth Hour by turning off the lights for one hour. In addition, the Heathrow team danced in the dark while a DJ played music, and both guests and associates joined in to celebrate the event together..




**British Heart
Foundation**



Circular Economy


- Guests leave a lot of items behind and never come back to claim them. We decided to set up a Jumble Sale for hotel associates, all funds received are given to Charity. All unsold items are also given to Charity. Items found can be clothes, shoes, books, bathroom products and so on.
-
- We also donated furniture from the bedrooms which were sold in British Heart Foundation shops. We raised 83K in total.


Sustainability Website & our General Manager Ron Vos featured in Business Travel website



[Overview](#) [Gallery](#) [Accommodations](#) [Dining](#) [Experiences](#) [Meetings and Wedding](#)

London Heathrow Marriott Hotel

 [VIEW MAP](#)

 +44 20-8990 1100

[View Rates](#)


Welcome to a Sustainable Oasis

Experience the pinnacle of eco-conscious hospitality; this hotel passionately prioritizes green practices, with some brilliant energy-efficient architecture, zero-waste initiatives, and locally-sourced cuisine. Enjoy the convenience of being at Heathrow Airport, the hospitality that Marriott are famous for, and the confidence to know that your stay actively supports the environment and local community. Discover a truly eco-conscious retreat, where sustainability and hospitality harmoniously coexist.

By 2025, Marriott International has pledged to reduce the amount of waste the business sends to landfill by 45% and food waste by 50%. Once again, London Heathrow Marriott is at the forefront in helping us meet our commitments.


Key Green Initiatives

At The London Heathrow Marriott, we are committed to sustainability, delivered by a reduced environmental footprint. The focus is driven by five key initiatives that embody daily sustainable practices, embraced by the whole hotel to achieve the goal.




Renewable Energy

The roof of the hotel holds a windmill and



Rooftop Greenhouse

Also on the roof, is a greenhouse where



Water Conservation

Water-saving bathroom fittings along with an

With aircraft overhead and business travellers checking in from every corner of the world, London Heathrow Marriott Hotel is more than a stopover—it’s a high-volume, high-impact operation that blends precision with purpose.

Leading it is Ron Vos, a forward-thinking General Manager whose career has evolved from fascination with the mechanics of hotel life to a passion for meaningful, systemic change.

For Ron, hospitality isn’t just about service—it’s about using a platform for good. Whether it’s reducing food waste, improving energy efficiency, or rethinking the guest journey, he’s focused on making every decision count. Under his leadership, the hotel has implemented initiatives like Meat-Free Mondays, zero-emissions transfers, and AI-powered kitchen systems, making it one of the most sustainably-minded properties in the [Marriott portfolio](#).

We caught up with Ron to talk about reimagining airport hospitality, giving teams the freedom to lead, and why the most impactful changes often come from the inside out.

How do you balance emerging trends and evolving guests’ preferences?

Today’s guests are more conscious than ever. They want flexibility, they value wellbeing, and they expect sustainability to be part of the package.

We’ve reimagined a lot of what we offer in response. For example, our Life in Balance menus prioritise plant-based dishes and whole-food snacks, designed to energise and nourish. Our Touchdown Package is built for modern, agile teams—it’s a short-format meeting concept served on airline-style trays, as a playful nod to our location.

We’ve also gone paperless in many of our meeting rooms, using write-on walls and Marriott’s Red Coat App to streamline planning. Hybrid-ready tech is standard now, not optional. It’s all about creating experiences that are as thoughtful as they are practical.

Looking back, is there anything you would have done differently?

There’s always the temptation to wish you’d moved faster on certain ideas—especially when you see how well something works.

But meaningful change needs to happen at the right pace. You need buy-in from your teams. Take our Food Waste Lab, for example. It started as a chef-led initiative and became one of our most impactful programmes. We’ve upcycled tonnes of surplus ingredients and created a new way of thinking in the kitchen.

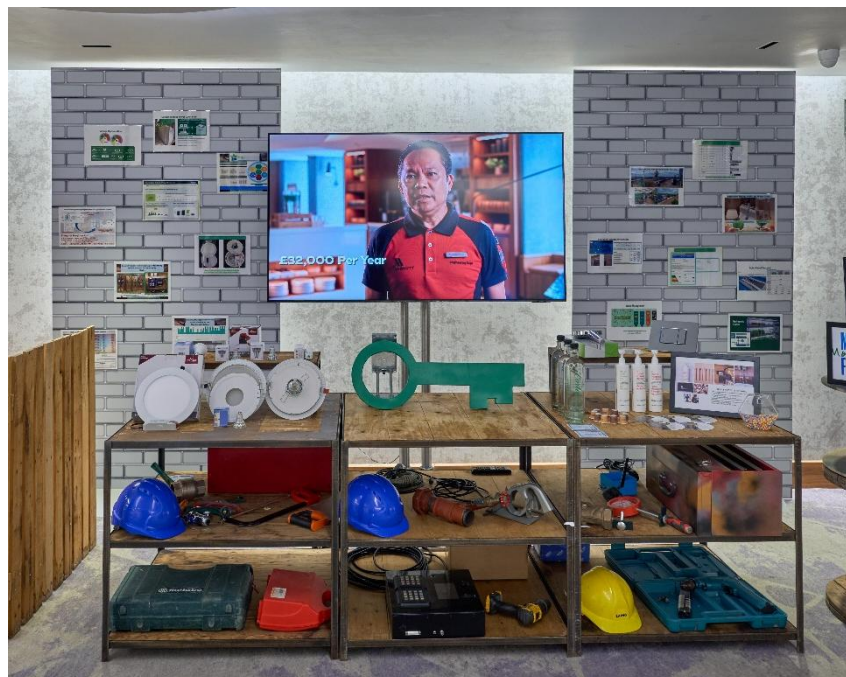
The success came from the ground up. That’s what I try to focus on now—creating space for good ideas and giving them the structure and support to grow.

[Eco-Conscious Hospitality | London Heathrow Marriott Hotel | Marriott Bonvoy - Home page](#)

[Getting to Know: Ron Vos, general manager of London Heathrow Marriott Hotel](#)

Hospitality Sustainability Alliance

We were proud to host the latest meeting of the Sustainability Alliance at our property, providing a platform to showcase our impactful initiatives in environmental and social responsibility. As part of our commitment to education and innovation in hospitality, our hotel was also presented to students of Porto Business School, where we contributed to a class discussion as a leading example of sustainable practices in the hotel industry.





Green Awards

- Green Key since 2019
- Highest Food Waste Certification Score 2024
- Winnow Trim Tamer Award 2024
- Waste 2 Zero 2022 for Chef Anna Pazdera
- Zero Waste to Landfill Certification

